

THE SAVOY HOTEL

ON LITTLE COLLINS

ROOM SERVICE

5.30pm – 9pm

ENTRÉE

Toasted Sourdough olive oil, truffle oil, mozzarella, confit Kumato tomatoes	\$20.00
Lemon & Pepper Calamari kimchi aioli, pickled green papaya, pepper pearls	\$27.00
Savoy Charcuterie Platter For Two selection of cured meats, dips, lavosh, chargrilled bread	\$45.00

MAINS

Pumpkin Risotto sous vide roasted pumpkin, Mascarpone, white vinegar infused onion butter, pumpkin crumble (<i>Add Chicken Tenderloins \$6</i>)	\$30.00
Chilli Garlic Linguini garlic butter prawns, olive oil, red onion, parsley	\$34.00
Savoy Burger wagyu beef burger, bacon, Swiss cheese, baby lettuce, garlic aioli, brioche bun. Served with fries	\$30.00
Savoy Signature 12 Hour Braised Beef Cheeks chilli kale, medley roast baby carrots, blueberry jus	\$42.00
350gm Parwan Valley Angus Rib Eye confit trussed tomato, broccolini <i>red wine jus, garlic jus, five spice jus or Dijon mustard, grain mustard, horseradish sauce</i>	\$54.00

SIDES

Steak Cut Chips garlic aioli	\$15.00
Baby Lettuce cucumber ribbons, Russian tomatoes, lemon truffle oil	\$10.00
Roasted Crushed Kipfler Potatoes sour cream, pink pepper	\$12.00
Pickled Beets walnuts, rocket leaves, fetta	\$12.00
Zucchini Rolls ranch dressing, walnuts	\$12.00

DESSERT

Tim Tam Kahlua Tiramisu poached berries	\$18.00
Selection of Victorian Cheeses dried fruit, condiments, lavosh, quince paste, nuts, fresh berries	\$38.00

Note: Full restaurant menu available upon request
\$4.00 room service charge applicable. 15% surcharge applies on public holidays

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergy or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.